



THE ROYAL OAK

MOTHERS DAY

STARTERS

Chicken & rosemary terrine, piccalilli butter, toasted brioche (GFA)

Goats cheese mousse, beetroot textures, croutes & hot honey (GFA)

Homemade leek & potato soup, toasted ciabatta (GFA VG)

Pulled pig cheek croquettes, wholegrain mustard aioli, sticky red wine drizzle (GFA)

Crab meat & smoked paprika crostini, squid ink & lemon mayo, pickled shallot (GFA)

ROASTS & MAINS

The following main courses are served with Yorkshire pudding, mash potatoes, garlic & thyme roast potatoes, maple roasted parsnips & carrots, cauliflower cheese, seasonal greens, braised spiced red cabbage & gravy.

Trio of meats: Roast beef, braised lamb shoulder, roast pork belly, Lincolnshire sausage meat stuffing (GFA) £4 Supplement

Roast topside of beef (GFA)

Braised & pulled lamb shoulder (GFA)

Slow roasted pork belly with Lincolnshire sausage meat stuffing (GFA)

Lentil nut roast (GFA V VGA)

Roasted garlic and thyme chicken, Lincolnshire sausage meat stuffing (GFA)

MAINS

Served with cauliflower cheese, seasonal greens & braised spiced red cabbage

Pan fried salmon, crushed new potatoes, caper and lemon buerre noisette (GFA)

Butternut squash & leek pithivier, parmentier potatoes, blue cheese cream (V)

DESSERTS

Chocolate mousse, orange tuille, orange gel, hazelnut brittle (V GFA)

Sticky toffee pudding, vanilla ice cream, butterscotch sauce (V GFA)

Raspberry cheesecake with rose gel, lemon tuile (V)

Apple & rhubarb crumble & custard (V)

Cheese Plate – Colston Bassett Stilton, Godminster Cheddar & Brie de Meaux. Biscuits, quince jelly, celery, grapes (V GFA) *£3 Supplement*

2 COURSES £30

3 COURSES £36.50

GFA – Gluten Free Adaptable | V – Vegetarian | VG - Vegan | VGA – Vegan Adaptable

Please make us aware of all dietary requirements and allergies before ordering | All prices contain VAT at the current rate.

WIFI Network - TheRoyalOak Password - royaloak